




ROMANTIC MENU







CHOICE OF STARTERS

Colourful salad with goat cheese crumbs and  
duck ham slices garnished with strawberry vinaigrette

or

Mango timbale with avocados marinated in lime oil and honey 
with smoked salmon petals

or

Pasta al nero di seppia sautéed with king prawns in pilpil sauce   
and seasonal vegetables   

CHOICE OF MAIN COURSE

Grilled beef tataki with potato wedges and Padron peppers


or

Griddled sea bass fillet with sautéed vegetables and San Sebastian sauce 

or

Grilled Iberian pork served with potato and bacon pie    

CHOICE OF DESSERT

Mango sorbet with yoghurt and honey cream 

or

White chocolate brownie with pistachio ice cream    

Water

Selection of wines from our cellar

Herbal tea and coffee

€ 31,00

Per diner VAT included

People with allergies or intolerances should ask our staff.



GLUTEN

SOY

SEEDS

SESAME

MUSTARD

NUTS

PEANUTS

FISH

SHELLFISH

SEAFOOD

EGG

LACTOSE

CELERY

SULPHUR DIOXIDE
AND SULPHITES